



EVE

A soft bloomy rinded cheese, washed lightly with cider brandy and wrapped in a vine leaf

PLU: 898

Sold as:	Each	Organic:	No
Category:	British Goat - Soft (NHR)	Type of Milk:	Goat
Country:	Product of England	Pasteurisation:	Unpasteurised
Region:	Somerset	Rennet:	Vegetarian
Approx weight:	125g	Style:	Mould Ripened
		Flavour:	Citrus balanced with salt and a creamy after taste
		Rind:	White bloomy
		Own Milk:	Yes

Commentary

Made by one of Paxton & Whitfield's favourite cheesemakers in the heart of the Westcountry, using unpasteurised milk from the dairy's own herd of white Saanen, brown and white Toggenburg, black and white British Alpine and Anglo-Nubian goats. Eve is an original cheese concept from Pete Humphries of White Lake Cheese and one of the latest additions to their range, produced for the first time in late 2011.

The goats are milked twice daily with each producing about two and a half litres of milk. This milk is pumped into vats where starter culture is added, and vegetarian rennet. Once formed, the curds are cut by hand and then placed into moulds to drain. The cheeses are left overnight and then taken from their moulds and put in a maturation room where white fluffy penicillin moulds will form and cover the exterior of the cheeses. During the maturation process the cheese is washed lightly in a Somerset Cider Brandy and wrapped in a vine leaf, which maintains the moisture levels of the cheese.

The striking contrast between the green of the vine leaf and the beautiful white moulds of this cheese makes it an interesting addition to any cheese board, and it certainly is a goat's cheese that appeals to many different tastes. When ripe, the interior of the cheese is almost entirely runny, and the flavour is full and rich but not harsh, with a lovely lemon-y freshness.

Awarded Bronze at the World Cheese Awards 2019.

Eve has won a silver medal at the 2016 & 2015 British Cheese Awards.

Technical Specification

Ingredients: Goats' Milk , Salt, Rennet, Dairy Cultures (Milk)

Place of provenance: Product of England

Allergens: Milk

Storage: Keep refrigerated.

Instructions for use: Serve at room temperature.

Supplied by: White Lake Cheeses Ltd, Bagborough Farm, Pylle, Shepton Mallet, Somerset, United Kingdom, BA4 6SX

Nutritional Information

Typical Values		per 100g
Energy	(kJ)	1380kJ
	(kcal)	333kcal
Fat		28.1g
of which	saturates	18.6g
Carbohydrates		1.7g
of which	sugars	1.7g
Fibre		<0.5g
Protein		18.4g
Salt		1.6g